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first-hand knowledge, trustworthy in detail. Besides this the recorded experience of prominent writers is condensed and presented in such a way as to make the book a reference work covering a wide range of topics, in which the historical treatment is a prominent feature. The literature references are very full and sufficient to afford the specialist a groundwork for following up the details of any given topic.

As much of the work in modern anesthesia is of a somewhat special character which could not be well covered by one or two writers, the authors have wisely called on men especially expert in their lines to contribute certain chapters. In this way anesthesia by colonic absorption, local anesthesia, intravenous anesthesia and spinal analgesia and spinal anesthesia have been specially treated. Some of these topics, the last one for example, have been much debated and the authors have presented the views of the opponents as well as the friends of the innovations. It can not be said that a partisan attitude appears markedly anywhere in the book. There are also chapters on the application of hypnotism and mental suggestion to the production of anesthesia, and one on the medico-legal status of the anesthetist. The reviewer will not attempt to pass on the merits of these more special discussions. They are referred to in order to give an idea of the range of topics covered in the work.

Of more special interest to chemists and the general scientist are the chapters giving lists of all the anesthetics which have been in use, with extended notes on the properties and behavior of the more important ones. The discussions on the chemistry of ether and chloroform are especially full. Here we find a good summary of the work of Dr. Baskerville. There can be no question of the value of this part of the work to any one who wishes to become familiar with the chemical phases of the subject of anesthetics.

While the book, as a whole, will find its most numerous readers among medical men, it may be cordially recommended to the general scientific student who may be interested in

securing a comprehensive view of the important field.

J. H. LONG

*Food Products.* By HENRY C. SHERMAN, Ph.D., Professor of Food Chemistry, Columbia University. New York, The Macmillan Company. 1914. Pp. 594. Price, \$2.25.

The author's purpose is stated as follows: "In this volume it is sought to incorporate in the subject-matter of a general study of foods the results of these recent advances which heretofore have been too widely scattered to be readily accessible." The author's experience as a teacher has shown him how difficult it is to find the material one needs for a comprehensive study of foods. He has rendered important service to his fellow teachers and to all who are interested in the scientific study of foods in putting into one book so much valuable material for reference.

His discussion of the nutritive value and place in the diet of the different types of food is, as one would expect of the author of "Food and Nutrition," a particularly strong, clear and authoritative interpretation of the recent advances in the study of nutrition.

The reviewer feels that the value of the material as a text book would be improved by placing the chapter on Food Legislation in the appendix along with the Rules and Regulations for the Enforcement of the Food and Drugs Act. She also suggests that Chapter IX. should precede Chapter VIII., or at least that the general statements concerning vegetables should be given before the discussion of any part of the group. It seems a little strange, with the author's leaning toward chemistry, that he does not suggest a chemical classification of vegetables in addition to the others given. One wonders why the discussion of the starches was not followed directly by that of the sugars instead of placing fats and oils between. However, the arrangement of material, concerning which there is a great difference of opinion, is a very minor matter in comparison with the advantage of having at hand for reference so admirable a book.

ISABEL BEVIER

UNIVERSITY OF ILLINOIS